

Al Hidayah Centre

Abattoir Walkthrough Report

Disclaimer: This Walkthrough was an educational visit designed coordinated by Al Hidayah Centre Eastern Cape to give Ulama an insight into the process of abattoir slaughter. It was not a Halal certification or supervision process.

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Details

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- 1.3 Conducted by: Moulana Abdurraghmaan Nackerdien, MJC Halal Inspector for Port Elizabeth

Report

A group of Ulama met at Masjid Huda in Korsten on 24 October 2018 to visit the Lenthaba Abattoir in Port Elizabeth. On arrival at the abattoir they were greeted by the Muslim supervisor and taken through to the offices. The visitors were kitted out with coats and coverings for hair and beards.

The tour took an hour and proceeded from the very beginning till the end. Ulama witnessed several cattle being slaughtered, skinned, cleaned, cut and stored. They met the two Muslim slaughterers and witnessed the entire slaughter process.

The sanitizing of knives, the minimum size, the sharpening were all witnessed as outlined by Moulana Abdurrgahmaan Nackerdien at the Ulama Zabah Workshop previously (16.10.2018).

- a. The animal is led up a ramp into a metal holding cage.
- b. A bolt is shot into the brain to immobilize the animal.
- c. The cage is tilted and the animal drops over onto the slaughter floor.
- d. The back leg is shackled to a chain and the animal is hoisted up upside down.
- e. The chain moves along a rail until it reaches the slaughterer and the animal is facing qibla.
- f. The slaughterer goes behind the head of the animal and within two seconds slits the throat.

- g. The animal is left to bleed. A stimulator is attached to allow all the blood to flow out.
- h. Knives are immediately sanitized, the blood is swept into a drain and the next animal follows.
- i. The spinal cord is left intact.
- j. At the next stage, the animal is skinned, and the age determined by counting the teeth.
- k. Offal are removed.
- l. The carcass is cut into two with an electronic saw.
- m. The carcass is washed with a pressure hose.
- n. A meat grader stamps the grade of the meat based on build, age, fat (these are the colored markings one finds on the meat).
- o. The carcass is taken to a cold room and stored.
- p. Ulama witnessed a number of beef, lamb, veal and mutton carcasses.
- q. They were shown the other sections where the carcasses are cut up for customers.
- r. They saw the area where the meat is boxed.
- s. They visited the dispatch section.

Ulama were allowed full access to all sections, they could record activities at every point, and were allowed to speak to all workers at any time.

Pictures



Figure 1 Bolt machine



Figure 2 Slaughter area



Figure 3 Prior to skinning



Figure 4 Skinning



Figure 5 Slicing carcass



Figure 6 Marking meat quality



Figure 7 Cold storage



Figure 8 Boxed meat

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